

6311 Wilson La
Bethesda, MD 20817
May 25, 1999

7749 '99 JUL 12 AIO:05

Commissioner Jane E Henney, MD
FDA
5600 Fishers Lane
Rockville, MD 20857

Dear Commissioner Henney:

I have read a lot about irradiation of food. I strongly agree with the FDA's decision to allow foods to be irradiated. In this letter you will read the reasons why it is better to irradiate foods. Many other people agree.

My first reason is that irradiation kills bacteria and germs on food. The Washington Times says, "Irradiation is the only known method to eliminate completely a potentially deadly strain of E. coli bacteria in raw meat and can also significantly reduce levels of listeria, salmonella and campylobacter bacteria on raw products." This means I can't get these bacteria, so I won't get sick.

Secondly, there is no scientific proof that irradiation is dangerous. Nobody has ever been hurt by working with irradiation or eating irradiated foods. Irradiation saves people from getting food poisoning without hurting anybody. Health & Fitness says its the "most important advance in dietary health since the invention of pasteurization." That proves that irradiation is harmless.

Also, the food is not radioactive. Irradiation kills organisms that cause food poisoning without harming the food. It does not change the taste. The Washington Times says, "The food itself becomes no more radioactive than your ribs after a chest x-ray." Many other countries irradiate foods.

Those are reasons why I agree with the FDA's decision to allow foods to be irradiated. It kills organisms that cause food poisoning without harming the food. Irradiation saves millions of lives by making food safe. This affects me because many people that I know will eat safe food. If all foods were irradiated, I would know that I was eating food that couldn't cause food poisoning.

Sincerely,

Leo Rydlun
Leo Rydlun.

98N 1038



C3302

6311 Wilson La
Bethesda, MD 20817
May 25, 1999

7749 '99 JUL 12 AIO:05

Commissioner Jane E Henney, MD
FDA
5600 Fishers Lane
Rockville, MD 20857

Dear Commissioner Henney:

I have read a lot about irradiation of food. I strongly agree with the FDA's decision to allow foods to be irradiated. In this letter you will read the reasons why it is better to irradiate foods. Many other people agree.

My first reason is that irradiation kills bacteria and germs on food. The Washington Times says, "Irradiation is the only known method to eliminate completely a potentially deadly strain of E. coli bacteria in raw meat and can also significantly reduce levels of listeria, salmonella and campylobacter bacteria on raw products." This means I can't get these bacteria, so I won't get sick.

Secondly, there is no scientific proof that irradiation is dangerous. Nobody has ever been hurt by working with irradiation or eating irradiated foods. Irradiation saves people from getting food poisoning without hurting anybody. Health & Fitness says its the "most important advance in dietary health since the invention of pasteurization." That proves that irradiation is harmless.

Also, the food is not radioactive. Irradiation kills organisms that cause food poisoning without harming the food. It does not change the taste. The Washington Times says, "The food itself becomes no more radioactive than your ribs after a chest x-ray." Many other countries irradiate foods.

Those are reasons why I agree with the FDA's decision to allow foods to be irradiated. It kills organisms that cause food poisoning without harming the food. Irradiation saves millions of lives by making food safe. This affects me because many people that I know will eat safe food. If all foods were irradiated, I would know that I was eating food that couldn't cause food poisoning.

Sincerely,

Leo Rydlun
Leo Rydlun.

Leo Rudlun
6311 Wilson La.
Bethesda, MD 20817

Attn: Cynthia Jenkins HFE-88
ofc. of Consumer Affairs

~~Commissioner Jane E Henney, MD~~

FDA
5600 Fishers Lane
Rockville, MD 20857

